AP Mud Cake Mix Black Forrest Slice Recipe

INGREDIENTS

Stage 1	
Water	1.350L
110912 Mud Cake Mix	3.000kg
106145 Canola Oil	0.600L
Stage 2	
106157 Chocolate drops	0.300kg
105873 Cherry Filling	0.450kg
Stage 3	
107801 Thickened Cream	2.500L
106007 Caster Sugar	0.100kg
105392 Vanilla Essence	0.010L

FINISING DECORATIONS

- Using 0.200kg of 105873 Cherry Filling spread across the top of the slab cake.
- Spread stage 3 thickened cream mix on top. If it blends in a bit that is fine.
- Sprinkle with 105796 Dark Chocolate Flakes
- Cut cake into desired slice size.

METHOD

1. Using a paddle add stage 1 ingredients, making sure liquids go in first.
2. Mix on 1st speed for 1 minute. Scrape down bowl. Mix on 1st speed for 2 minutes.
3. Fold in stage 2 ingredients by hand.
4. Pour mixture into silicon lined baking tray and spread evenly.
5. Bake at 180ºC for approx. 40 – 45 minutes.
6. Allow cake to fully cool.
7. Using a whisk add stage 3 ingredients to mixing bowl and mix on 3rd speed until cream is thickened and has medium peaks.
8. Tip cake onto decorating board and prepare for finishing decorations.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.